



Cake donuts



Yeast-raised donuts



Mini donuts

The Insider is Belshaw's distinctive donut frying system that eliminates the need for a standard ventilation hood. With its ability to operate in indoor public places, the Insider offers unique benefits:

- The Insider can be moved from one place to another. The Insider includes an air cleaning system and no separate ventilation hood is necessary. The Insider runs on single phase 208-240V power.
- With its large window viewing area the Insider is designed to attract the interest of passers-by. Customers in high traffic areas can watch the Insider frying donuts. Vehicle-style graphic wraps can be applied to further customize your Insider.
- The standard Insider makes cake donuts with a Donut Robot® Mark II or Mark V. With the addition of a mini donut hopper and plunger, the same Insider can make mini donuts as well. For mini donuts only, choose the Insider with Donut Robot Mark II GP or Mark V GP, designed for fast production of mini donuts.
- An extended version of the Insider (photo above) includes extra space for a Feed Table, trays and cloths needed for making yeast-raised donuts.
- The Insider addresses fire prevention, air cleaning, and sanitation requirements. The entire system is tested by ETL and listed to UL-197, UL-710B, CSA C22.2 and NSF-4 standards.

COMPONENTS OF THE INSIDER EXTENDED SYTEM

- **Insider Clean-Air Cabinet**
- **Donut Robot® Fryer, either Mark II or Mark V**
- **Roto-Cooler** - Rotating tray that collects donuts after frying.
- **EZMelt 18 Melter-Filter (purchased separately)** - Quickly filters and refills shortening in the fryer.
- **FT42 Feed Table, Trays and Cloths (purchased separately)** - For making yeast raised donuts.



Donut Robot® Mark II / Mark II GP



Donut Robot® Mark V / Mark V GP



EZ Melt 18



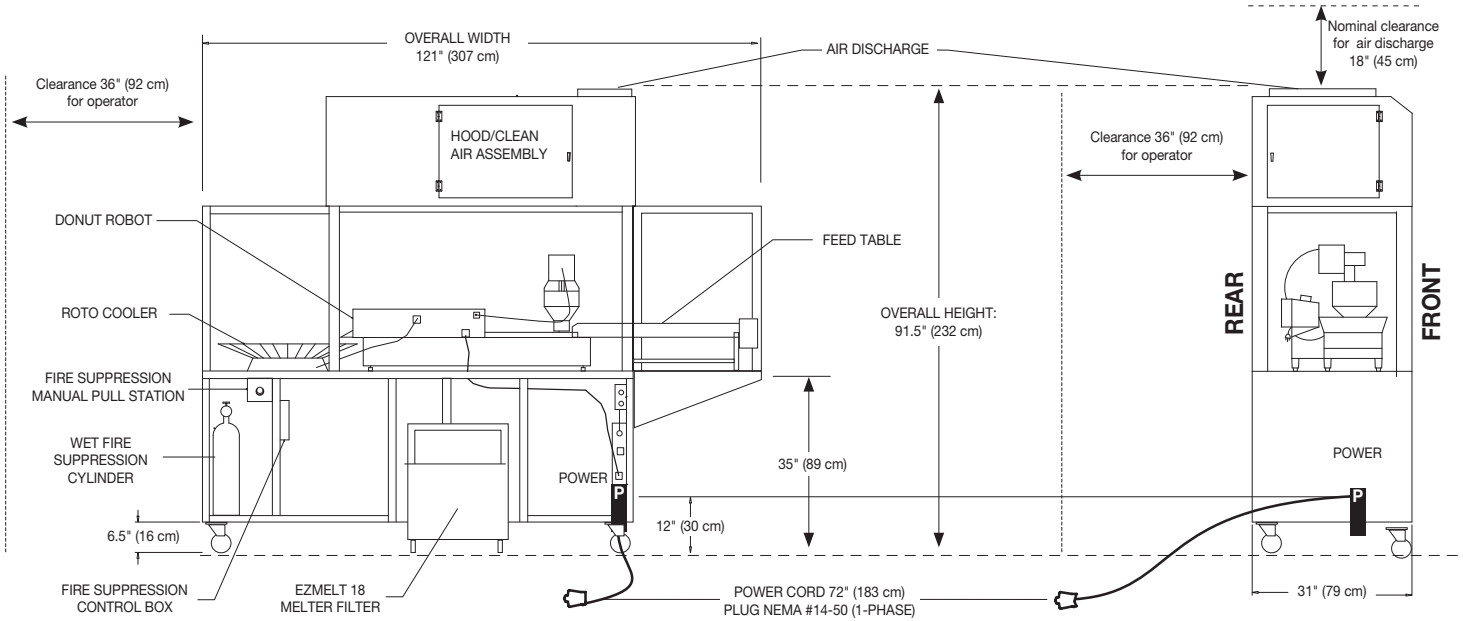
Feed Table



Roto-Cooler

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STANDARD FEATURES - INSIDER CABINET

- Air recycling system, with fan-assisted grease filter, electronic filter, and odor filters
- Interlock system to ensure ventilation is active. Fryer is otherwise shut down or unable to start
- Fire suppression system (Pyro-Chem Kitchen Knight II, PLC-240/300). Operates automatically, also manually from a pull station
- Rear doors to enclose workspace at rear
- Clear polycarbonate viewing windows, hinged / sliding, for easy access and cleaning
- Heavy Duty 4" casters (feet optional)

INCLUDED EQUIPMENT

- Insider Cabinet
- Donut Robot® fryer, either:
 - Donut Robot® Mark II [Web link](#)
 - Donut Robot® Mark V [Web link](#)
- Roto-Cooler donut collection tray [Web link](#)

EQUIPMENT PURCHASED SEPARATELY

- EZ Melt 18 melter-filter system (purchased separately) [Web link](#)
- Feed Table for raised donuts, with Trays and Cloths [Web link](#)
- Optional Mini Donut Kit (hopper and plunger for mini donuts) [Web link](#)

DONUT ROBOT® FRYERS – CAPACITY ESTIMATES

- Because of extra length, Mark V makes donuts 50% faster than Mark II

	Standard donuts @120 sec frytime	Mini donuts @90 sec frytime
Mark II	350 per hour (30 dozen)	
Mark II with Minidonut Kit	350 per hour (30 dozen)	940 per hour (79 dozen)
Mark V	530 per hour (45 dozen)	
Mark V with Minidonut Kit	530 per hour (45 dozen)	1400 per hour (118 dozen)

ELECTRICAL INFORMATION

- Single power connection
- 208-240V, 50-60hz, 1ph
 - Insider with Donut Robot® Mark II: up to 36 Amps
 - Insider with Donut Robot® Mark V: up to 50 Amps
- North America models supplied with NEMA#14-50 plug
- All worldwide voltages available

INSTALLATION & CLEARANCE

- Installation and usage may require approval by local jurisdictions. (Customer is responsible for such approval)
- 36" (92 cm) space at rear to allow room for operator, and to allow EZMelt 18 Melter Filter to roll out
- 36" (92 cm) at left side (viewed from rear) for operator access to the left and rear of the unit
- 29" (74 cm) overhead clearance for air discharge (nominal)

SHIPPING WEIGHT AND DIMENSIONS (estimated)

- 130" W x 43" D x 89" H (330 x 109 x 226 cm)
- 1600 lbs (656 kg), USA Freight Class 175

STANDARDS CERTIFICATION



- Certified by ETL #68183 to UL-197, UL-710B, NSF-169, CSA C22.2.
- CE models available for European Union and other countries

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